



# HOLIDAY DELIGHTS

**Wednesday, December 25**

Please [click here](#) for reservations.

## Starters

choice of one (1)

### HH Garden Salad

Baby Greens, Heirloom Tomato, Cucumber, Pickled Onion, Warm Goat Cheese, Cider Vinaigrette

### ROASTED PARSNIP SOUP

Chestnut, Black Truffle, Cream, Fried Sage

### BEEF TARTARE

Prime Filet, Shallot, Bing Cherry, Chive, Shaved Cured Yolk, Toasted Crostini, Micro Greens

### PEAR CARPACCIO

Baby Arugula, Pomegranate Molasses, Candied Walnuts, Roaring 40's Blue, Crispy Onion

### LOW COUNTRY BBQ SHRIMP

Local Shrimp, White Wine, Old Bay Butter, Green Onion, Tabasco, Grilled Bread

## Entrées

choice of one (1)

### PRIME BEEF TOP CAP

Sliced, Whipped Potato Croquette, Espresso Mole, Fried Garlic, Heirloom Tomato Salad

### SEARED STRIPED BASS

Wild Mushroom Fregula, Smoked Bacon, Red Pepper Gastrique, Crispy Shiitake, Arugula

### MAPLELEAF DUCK BREAST

White Grit Cake, Winter Squash, Leaf Spinach, Blackberry-Smoked Maple Jus

### MAIN LOBSTER RAVIOLI

Charred Corn, Jalapeno, Citrus, Pancetta, Black Truffle, Garden Mint

### SMOKED CAULIFLOWER

Yellow Curry Rub, Grilled Vegetable Quinoa, Basil, Coconut, Blistered Tomato, Aged Balsamic

## Sweet Endings

choice of one (1)

### EGG NOG CHEESECAKE

Sugar Cookie Crust, Caribbean Rum, Cranberry Caramel, Cinnamon Tuille

### MAPLE-GINGERBREAD COOKIE BREAD PUDDING

Vermont Maple, White Chocolate, Brioche, Bourbon Dates, Mint Anglaise

**\$90 Adults (plus tax), Available From 6:00 To 10:00 p.m.**

**Children's Menu Available.**